

Chefs who wish to participate must send their details to t.gazzera@slowfood.it filling in the specific registration form before May 31, 2019.

Each participating chef must then submit a recipe that uses all of the following:

- an Ark of Taste product
- a Slow Food Presidium product
- a migrant product (a food that has become local but was not traditionally from that area).

Participating chefs can choose the products themselves and source them from their local area. At the end of the contest, all chefs will receive a gift to thank them for their participation.

Each participant must submit:

- at least one photo, in high resolution, of the prepared dish
- a photo, in high resolution, of the chef with the dish
- the recipe (including ingredients and a description of the procedure)

The photos and recipe must be sent no later than June 30, 2019 to t.gazzera@slowfood.it.

Evaluation criteria

Adherence to participation criteria	1 to 10 points
Originality of the recipe	1 to 10 points
Inclusion on the restaurant menu in order to raise awareness among diners about biodiversity and sustainability	1 to 5 points
Use of local and seasonal ingredients	1 to 10 points
Esthetics of the dish	1 to 5 points
What the dish says about the local area	1 to 5 points

Selection and prizes

Between the start of July 2019 and September 15, 2019 a jury will assign a score to all the recipes received and will name three winners.

The first prize winner will be invited to attend an event dedicated to chefs in Krakow.

The recipes of all three winners will be included in the multimedia installation.

All participants will be given visibility within the contest's communications and the multimedia installation.

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